



Việt

— STREETFOOD & BAR —

Lunch Menu

11am - 4pm



Mix
Entrée **\$30**



\$14
Fresh Roll
Soft Shell Crab



\$16
Mix Skewers



\$16
Vietnamese
Pancake



\$14
Grilled
Scallop

Entrée

Fresh spring roll \$10
BBQ chicken / prawn / tofu
(2 pc) (GF/V)

San Choy bao \$12
crispy rice curry, tofu, shallots,
mint, roasted peanuts, lettuce cups
(4 pc) (GF/V)

Grilled Salmon \$12
grilled salmon mix with roasted chilli,
fried onion, viet mint on beta leaf
(2 pc)

Grilled Scallop \$14
grilled scallop with nutcracker man
sauce and spicy coconut salad
(2 pc) (GV)

Fresh Roll Soft Shell Crab \$14
fresh spring roll with crispy
soft shell crab, mix herb & avocado
(2 pc)

Vietnamese Pancake \$16
turmeric vietnamese pancake
with prawn, coconut, sesame seed
& side of vegetables
(GF)

Mix Skewers \$16
mix skewers marinate with lemongrass,
peanut sauce & cucumber
(2 pc beef, 2 pc chicken, 2 pc pork)

Mix Entrée \$30
soft shell crab rolled, tumeric pancake,
mixed skewers, grilled scallop



Pho Bo \$14



Stir Fried Chilli Ginger Chicken \$13.5



Stir Fried Flat Noodle \$13.5



Noodle Salad \$14



Yellow Chicken Curry \$14

Main

Pho Combination chicken \$14
traditional vietnamese noodle soup,
sliced chicken thigh, chicken meatballs

Pho Bo \$14
traditional vietnamese noodle soup,
sliced beef, beef balls

Papaya Salad 🌶️ \$13
snake beans, fresh basil, roasted peanuts,
chilli soy tamarind dressing
BBQ pork / BBQ chicken / crispy tofu

Vegetable Curry \$13.5
sweet potato, pumpkin, snow peas,
turmeric, fresh herbs, steamed rice
(GF/V/Vegan)

Noodle Salad 🌶️ \$14
roasted pork belly / BBQ chicken /
BBQ Pork / crispy tofu
(GF/V)

Crab Meat Fried Rice \$14
fried rice with onion,
shallot chilli lime sauce
(GF)

Yellow Chicken Curry \$14
(with steamed rice)
sweet potato, carrot, turmeric,
fresh herbs, steamed rice
(GF)



Stir Fried
Chicken & Cashew Nut
In Chilli Jam With Rice

\$13

\$13 Stir Fried
Hokkien Noodle
In Peanut Sauce



Crispy pork belly
With
Bok Choy & Rice

\$14

Stir Fried with Rice

Select your choice of :

chicken/ beef/ tofu vegetable
prawn/ crispy pork belly

\$13.5
\$14

Stir Fried Chili Ginger

young ginger, garlic, soy beans,
pickled chilli sauce & choice of meat
(GF)

Stir Fried Cashew Nut

stir fried cashew nut with chilli jam
& choice of meat

Stir Fried Mix Vegetable

stir fried mix vegetable, garlic,
oyster sauce & choice of meat
(GF)

Stir Fried With Noodles

Select your choice of :

chicken/ beef/ tofu vegetable
prawn/ crispy pork belly

\$13.5
\$14

Hokkien Noodle Peanut Sauce

hokkien noodle with peanut sauce
and choice of meat

Noodle & Cashew Nut

flat noodle chilli jam sauce
with egg and choice of meat

Stir Fried Oyster Sauce

flat noodle oyster sauce,
vegetable and choice of meat
(GF)

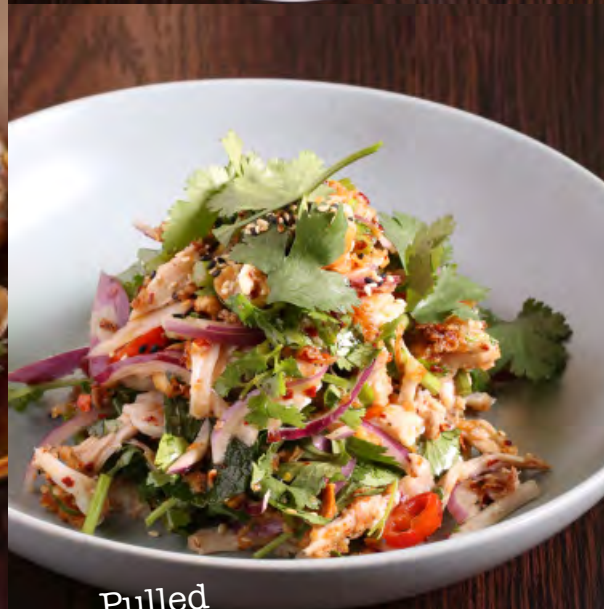
Stir Fried Flat Noodle

flat noodle with spicy sauce
and choice of meat

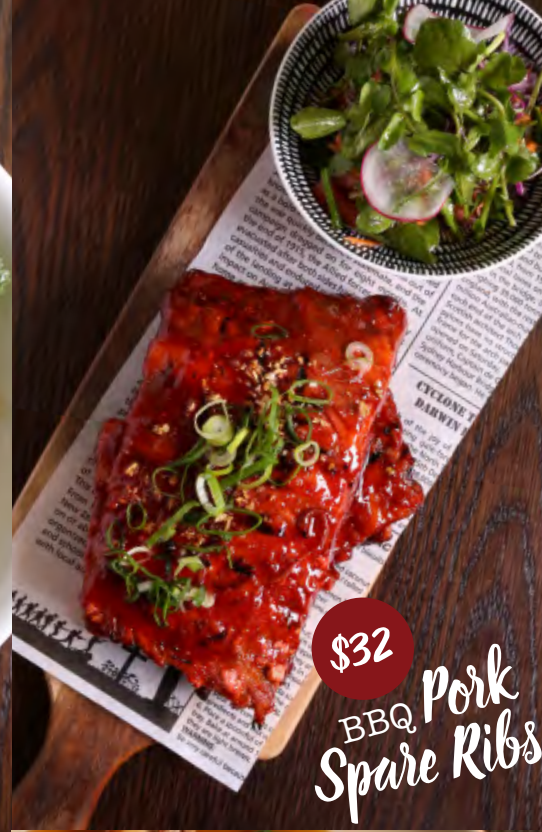
\$28 Pipi
Stir Fried with
Hanoi Beer



\$24
Crispy
Rice Salad



Pulled
Chicken
Salad **\$24**



\$32
BBQ Pork
Spare Ribs



\$25 Stir Fried
Crispy
pork Belly

Chef Special Dishes

Pulled Chicken Salad \$24
pulled chicken salad with mix herb,
chilli, garlic oil, sesame, peanut,
coriander & lime sauce

Crispy Rice Salad 🌶️ \$24
crispy rice salad with lemon pork,
peanut, fried chilli and ginger
(GF)

Stir Fried Crispy Pork Belly \$25
stir fried chinese broccoli with garlic,
chilli and crispy pork belly
(GF)

Soft Shell Crab Tomato Salad 🌶️ \$25
fried soft shell crab with house made
chilli jam with tomato salad

Beef Stir Fried 🌶️ \$25
stir fried beef with peppercorn,
garlic, thai eggplant and holy basil
(GF)

**Stir Fried Pipi
with Hanoi Beer** 🌶️ \$28
pipi stir fried with hanoi beer,
garlic and holy basil

BBQ Pork Spare Ribs \$32
BBQ pork spare ribs with coriander seed,
house made chilli tomato sauce
(GF)

Sides

Steamed Rice \$3

Steamed Vegetables \$3

Prawn Crackers with chili Jam \$3

\$10.5 *Banana Sago*



Dessert

Banana Cake \$10.5
steamed banana cake with
banana crumble & coconut sorbet

Taro Cheese Cake \$10.5
baked taro cheese cake
with roasted nut crumble

Banana Sago \$10.5
banana sago with coconut milk

Alcohol-free Beverages

Fresh Coconut \$7.5

Longan Drink \$5

Traditional Vietnamese

Coffee (Hot/Cold) \$5

Traditional Milk Tea(Iced) \$5

Vietnamese Lemongrass tea
(Hot/Cold) \$5

Hot Jasmine Green tea \$5

Lemon Lime Sparkling Water \$4

MODA Sparkling Water \$4

MODA Still Water \$2.5

Coke, Coke Zero, Sprite \$4

Lemon Lime Bitter \$4.5

Drinks

Sparkling Wine BTL GL
Viet "house" Sparkling Wine, NSW \$36 \$7.5

White Wine
Viet "house" Pinot Grigio \$36 \$7.5

D'Arenberg The Stump Jump Chardonnay, McLaren Vale, SA \$38 \$8.5

Ingram Road Pinot Grigio, Yarra Valley, VIC \$47 \$10

Kingston Estate Sauvignon Blanc \$55 \$11

Flametree Embers Rose, Margaret River, WA \$49 \$10

Red Wine

Viet "house" Cabernet Merlot \$36 \$7.5

D'Arenberg The Stump Jump Shiraz, McLaren Vale, SA \$38 \$8.5

Ingram Road Pinot Noir, Yarra Valley, VIC \$48 \$9.5

Beer

House Beers

Draft Beer on tap \$9

Hanoi Beer \$9

Singha Beer \$9

Mocktail - Non Alcoholic \$12

viet refresher
fresh pressed lychee, kaffir lime muddle, organic ginger & apple

Virgin Lychee Mojito
mint, lychee, lemon juice

Cocktails & Spritz \$15

Aperol Spritz

Cucumber Cooler
gin, cucumber, mint

Viet Martini
Gin, fresh muddled lemongrass, pressed lychee, fresh ginger, Cold pressed apple juice

Lotus Root & Spice Ginger Mule
lotus root vodka, fever tree ginger beer served in cooper mug

Matcha & Basil Margarita
gold tequila, cointreau, greentea, shiso, thai basil pressed citrus, served straight up with volcano salt

Bubble Gum & Fairy Floss Sour
house-made bubble gum vodka, fairy floss liqueur, fresh pressed citrus, speared hubba bubba

Cranberry Daiquiri
white rum, cranberry juice, lime juice

**byo corkage \$10 per bottle (only wine allowed) **

an 8% surcharge is applied to groups with 8 people or more



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